

RESTAURANT
BELUGA



Modern Russian gastronomy and the term «Russian delicacy» went beyond established stereotypes about traditional products and dishes. Nowadays they are trying the ultra-fashionable trends, but still respect the national heritage. This is the modern Russia that gourmets can taste at the «Beluga» restaurant.

The geography of the menu corresponds with the size of the country. The guest can enjoy 15 kinds of caviar for the lowest price in Russia, the richest collection of vodka and champagne.

In the first 6 months after its opening, the restaurant became a place of attraction for the capital's haute cuisine experts. In 2021 it was awarded with a Michelin star; every year it is one of the most popular places in Moscow according to many respected editions.

CHEF
ROMAN CHISTOV

Roman Chistov is a representative of the modern Russian school of chefs. Since 2025, he has been heading the cuisine of the Beluga restaurant.

Roman's author style combines the use of traditional cooking techniques and an appeal to old Russian cuisine, using seasonal local ingredients



Премиальный сервис и партнёр
группы Рестораны Раппопорта

All of the prices are in Russian rubles. We accept payments in cash or cards:
(Mir, VISA, Maestro, Mastercard, UnionPay).

This material is for your information. A menu with description of the food composition and output are available at the customer's desk.

IVAN SUSANIN °

16 130

The Ivan Susanin set is the story of the chef and his home region conveyed through the products, legends and heroes of the Kostroma Region.

Ten courses reveal stories about linen factories, Kostroma cheeses, Tsar`s fish, and the small town of Kologriv, famous for its geese.

Beluga's head sommelier Alexei Zaverkin selected only Russian wines for the degustation menu pairing, masterfully implementing the idea of using only one grape variety, presenting the full spectrum of its styles, from fresh and very restrained wines with a pronounced mineral component to rich wines with notes of tropical fruits and a strong oak influence.

- **Mead and Crayfish**
homemade mead, crayfish tails, viziga
- **Lednik**
smoked bream, soused apples, sour cream, horseradish
- **Volga Putina**
sturgeon, wild mushrooms, peas
- **Kostroma Gold**
cheese, redcurrants, fermented baked milk
- **Dry Ukha, Rooster Broth**
zhimchiki, sturgeon sausage, pike caviar
- **Kologrivsky Goose**
goose, gooseberry, spruce
- **Tsar`s Fish with Lingonberries**
sterlet, beurre blanc, crystal grass
- **Vekoshnik with Venison**
venison, cherry, green tops
- **Varenets and Tyupochka**
moose milk, blackcurrants, varenets
- **The Susanin Trail**
flowers, morels, chocolate

WINE PAIRING °

9 000

° Discounts do not apply to this section of the menu.

If you have any allergies, please inform your waiter.

The degustation menu is available to order every day at 7 p.m. 24-hour advance booking and 50% prepayment is required. The prepayment will not be refunded for the orders cancelled less than 24 hours before the scheduled time of the visit.

By pre-ordering the «Ivan Susanin» degustation menu, the guest acknowledges that the ingredients for preparing the dishes will be purchased individually for each pre-order, up to the amount of the prepayment. Therefore, in the event of a late cancellation of the pre-order or a no-show, the prepayment will not be refunded, in accordance with Article 32 of the Law of the Russian Federation of February 7, 1992, No. 2300-1 «On the Protection of Consumer Rights».

CAVIAR °

	* Tasting serving	Serving	Double serving
Classic sturgeon caviar	1 900	3 500	7 000
Sturgeon «grey» caviar	4 200	8 100	16 200
Unpasteurized lightly salted sturgeon caviar	3 700	7 100	14 200
«Russian» sturgeon caviar	3 950	7 600	15 200
Sturgeon caviar from Lena river	5 950	11 600	23 200
Sturgeon pressed caviar	3 700	7 100	14 200
Pressed osetra caviar «Astrakhanka»	3 950	7 600	15 200
Astrakhanskaya sterlet caviar	3 500	6 700	13 400
Volgorechenskaya sterlet caviar	4 250	8 200	16 400
Sevruga lightly salted caviar	4 250	8 200	16 400
Albino caviar	6 800	13 300	26 600
Kaluga caviar	3 950	7 600	15 200
Beluga black pearl caviar	5 400	10 500	21 000
Beluga caviar «Imperial»	6 800	13 300	26 600
Astrakhan Beluga caviar	11 700	23 100	46 200
Trout caviar	770	1 240	2 480
Pink salmon caviar	750	1 200	2 400
Chum salmon caviar	830	1 360	2 720
Pike caviar	710	1 120	2 240
Tasting set of three varieties of caviar for two persons (sturgeon caviar, sevruga caviar, sterlet caviar)			18 400

* «Silver spoon» (25 g) of any kind of caviar is served with Beluga vodka shot or lemon ice tea.

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BARGEMAN'S BREAKFAST^o

88 000

Sturgeon caviar // 1 kg

«Beluga Gold Line» vodka // 1L or
Russian sparkling wine Tête de Cheval Brut 1.5L

Wheat brioche soaked in cream

Roasted egg with Far Eastern scallop
and «citrus sour cream»

Quail eggs cooked in onion skins

Pancakes

Lightly salted cucumbers, white barrel cucumbers

Brined white forest mushrooms with pickled onion

Pampushki with «tomato caviar» and smoked duck

Zhimchiki

Ikryannik

Pumpnickel croutons with home-smoked sturgeon

Homemade «canned» beluga in tomato sauce

Smoked bream pâté

Marinated Baltic sprat

Whipped butter with Kostroma salt

Smoked sour cream with parsley butter

Pies with salted barrel cucumber,
duck, potato, sturgeon and visiga

Potato strips with fresh cream cheese

Boiled potatoes with melted butter and dill

^o Discounts do not apply to this section of the menu.

If you have any allergies, please inform your waiter.

The «Bargeman's Breakfast» menu is available to order daily from 1 p.m. to 10 p.m. The number of «Bargeman's Breakfast» sets available per day is limited. Please notify us of your intention to order the «Bargeman's Breakfast» when making your reservation; otherwise, the restaurant cannot guarantee the set will be available.

After 7:00 PM, the «Bargeman's Breakfast» is available by reservation only. A prepayment of 8,000 rubles is required to confirm your reservation. The prepayment will not be refunded for the orders cancelled less than 2 hours before the scheduled time of the visit.

By pre-ordering the «Bargeman's Breakfast» menu, the guest acknowledges that the ingredients for preparing the dishes will be purchased individually for each pre-order, up to the amount of the prepayment. Therefore, in the event of a late cancellation of the pre-order or a no-show, the prepayment will not be refunded, in accordance with Article 32 of the Law of the Russian Federation of February 7, 1992, No. 2300-1 «On the Protection of Consumer Rights».

STARTERS

Oysters (Japan)	/ 1 pc 890
Murmansk sea urchin	490
Brown bread sandwich with mullet bottarga	1 490
Bread with black caviar	2 890
Muksun sugudai, apple snow, spicy tomato sauce	1 690
Far Eastern scallop in soy emulsion, corn chips, Kaluga caviar	3 300
Olyutora herring, cottage cheese, hazelnuts, red cabbage puree, pickled beetroot	1 100
Catfish soufflé, red currant jelly	1 450
Beef fillet tartare, warm zhymchiki	1 650
Roast beef, porcini mushrooms caviar, mustard	2 790
Spring salads, chicken thigh, apricot kernel sauce	1 390
Krasnodar tomatoes, buttermilk sauce, cured goose	1 100
Chicken liver pate, cider jelly, spelt chips	990
Meat delicacies (wild boar, goose, red deer, bear)	2 190

SALADS

Salad with roasted rump, beetroot leaves, tomatoes	1 550
Olivier (Russian salad) from baked vegetables, Kamchatka crab, homemade mayonnaise with sweet chili sauce	2 990
Mimosa salad with sturgeon, fish soup jelly	1 590
Green salad, stracciatella, south morel mushrooms, sorrel, melissa	1 650
Kamchatka crab, avocado ciselé, watermelon radish	3 300

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SALTED AND SMOKED FISH

Cured toothfish lard	990
Lightly salted trout in white wine	1 450
Siberian muksun	1 870
Hot smoked starry sturgeon	2 190
Cold smoked halibut	2 590

PICKLES

Pickled cucumbers	650
Pickled tomatoes	650
Fermented cabbage (sauerkraut)	650
Honey mushrooms / butter mushrooms salted	990
Porcini mushrooms marinated	1 290
Milk mushrooms in sour cream	1 290

HOT STARTERS

Kostroma cheese dumplings, dried pear	990
Jerusalem artichoke dranik, lightly salted cucumber, pike caviar, sour cream	1 050
Kulebyaka with black cod mousse, Kamchatka crab, trout caviar	2 190
Scallop, oatmeal, corn puree, citrus beurre blanc	2 290
Dumplings with Volzhsky smoked pike and foie gras, pike caviar, hay and mushroom broth	2 620
Crepes with seaweed, beluga, milk mushrooms	1 750
Telnoye (chopped pike), Yalta onion, pike caviar	1 350

SOUPS

Gubnitsa with forest mushrooms, spelt and smoked sour cream	1 200
Sturgeon fish soup, trout dumplings, pike perch	1 750
Borscht soup (beet soup) with duck, black garlic and garlic puffs (pampushka)	1 190
Kostroma «hangover» shchi (cabbage soup) with veal, baked potato	1 190

If you have any allergies, please inform your waiter.

MAIN COURSE

Kamchatka crab, sour spelt, pickled cowberry	3 750
Black Sea rapa whelk, wheat, fluffy fennel	1 870
Volga pikeperch patty, white wine sauce with tarragon, pike caviar	2 090
Murmansk trout, celery, fennel	2 450
Halibut with malt, asparagus, Borodinsky porridge	3 190
Sterlet baked in salt with Abkhazian lemons	/ 100 g 1 100
Cabbage roll with beluga, morel sauce	2 590
Nizhny Novgorod duck breast, sour cherry, sweet potato puree	1 790
Slow cooked goose, gooseberry, Jerusalem artichoke	1 690
Beef cheek from Voronezh, smoked prune sauce, kohlrabi, black garlic	1 870
Grilled rump steak with pepper and dried morel sauce	2 950
Bear meat patty, sauerkraut, sour cowberry	2 700
Lamb loin with eggplant cream, black chanterelles	4 900

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DESSERTS

«Sunflower» Halva, apricot, roasted sunflower seeds oil	990
«Spectrum of Perception» Pistachio, jalapeno, dried gooseberry	950
Tatin apples, herbal jelly, nettle sorbet	850
Pepper, condensed milk, red currant	950
Gingerbread sponge cake, condensed milk mousse, chicory	850
Prague cake, sturgeon caviar, sour cream ice cream	2 490
Pistachio meringue, cream cheese, raspberry	1 090
«More than honey» Ice cream with Altai honey, honey cake, lemon mousse, mead	850
Apple, spruce, strawberry	850
Carrot cake, black chanterelles, Karelian cloudberry sauce	890